

Holiday DESSERT BAKE-OFF



2010 RECIPE BOOK



Pumpkin Satchels by Sandi Aupperle

Makes 18 servings

Frozen Puff Pastry (about 17 oz)
2 sheets thawed overnight in the refrigerator
(The Pepperidge Farm brand works well)

Vanilla Custard

3 large egg yolks
5 tbsp (60 grams) sugar
2 tbsp (15 grams) cornstarch
2 tsp (5 grams) all purpose flour
1 cup (8 oz) milk
1/2 tsp vanilla extract
1/2 tbsp (0.25 oz) butter

Whisk together the yolks and half the sugar in a medium, heatproof bowl. Add the cornstarch and flour, whisking to combine.

In a small sauce pan bring the milk, vanilla, and the rest of the sugar to a simmer. Slowly pour one third of the hot milk mixture into the egg mixture stirring as you pour (this will help keep the egg yolks from scrambling). Pour the rest of the milk mixture into the egg mixture. Once it is combined pour the mixture back into the sauce pan and bring to a boil while stirring. Boil for two minutes continuing to stir. Mix in the butter and remove from the heat. Transfer to a bowl to cool at room temperature and cover with plastic wrap to prevent a skin from forming.

Pumpkin Filling

1 large egg
1 cup pumpkin puree

1/3 cup heavy cream
1/2 cup (96 grams) sugar
1/3 cup (64 grams) brown sugar (packed)
1 1/2 tsp cinnamon
1 tsp ground ginger
1/2 tsp nutmeg
1/4 tsp allspice
1/2 tsp salt

Whisk the egg until combined. Add the rest of the ingredients, whisking to incorporate them.

Assembly

Preheat the oven to 350°F and line two baking sheets with parchment paper. Cut 18 thin strips of parchment paper to make ribbons for tying the satchels. Unfold the puffy pastry sheets and cut each sheet into nine squares. On a lightly floured surface, roll out each square so that it is 3 to 4 times the size of the original cut square. (It is ok if the rolled-out square looks more like a fat X than a square.) Assemble each satchel one at a time. With the center of a rolled square positioned in the palm of one hand place 1 teaspoon of the vanilla custard in the center of the pastry. Top the vanilla custard with two teaspoons of the pumpkin filling. Bring the sides of the puff pastry up to surround the filling, twist the pastry dough and pinch at the twist to seal in the filling. Tie a ribbon of parchment paper around the twist to help hold it in place. Repeat for the rest of the satchels. Place the satchels on the baking sheets leaving about 2 inches of space in between each pastry. Bake them in the preheated oven for 35 to 40 minutes or until the crusts are golden.



Chocolate Marble Swirl Cake with Raspberry Filling and Cream Cheese Frosting by Elizabeth Meissner

Cake

¾ cup softened butter (1 and ½ sticks)
 3 eggs at room temperature
 2 cups flour
 ¾ cups cocoa powder
 1 box chocolate pudding mix (not prepared, just the powder)
 ¾ t baking soda
 ¾ t baking powder
 ½ t salt
 1 cup sugar
 2 t vanilla
 1 ½ cups whole milk

Oven 350. Grease and flour two 8" cake pans. Beat butter, eggs until fluffy. Add vanilla. Mix dry ingredients in separate bowl. Alternate dry ingredients and milk into butter mixture until blended and smooth. DO NOT put into pans just yet. Prepare swirl first.

Swirl

1/3 c cocoa powder
 1/3 c sugar
 ¼ c water

Mix in small bowl until blended. Pour 1/3 of cake batter into each pan. Pour ½ of the swirl mixture on top of cake batter. Top with remaining cake batter in dollops. Swirl with knife. Bake at 350 for 35-40 minutes. Cool in pans for 10 minutes. Remove from pans and cool completely before frosting.

Cream Cheese Frosting

2 sticks butter softened (12 seconds in the microwave if you forgot to take the butter out earlier)
 2 bricks 8 oz. cream cheese, softened
 2 t vanilla
 5-6 cups of powdered sugar
 2 T. milk

Beat butter and cream cheese until fluffy. Add vanilla. Beat. Add powder sugar one cup at a time. Add ONE Tablespoon of milk at a time if needed for creamier icing. The milk is not always needed.

Place one cake round on cake plate. Run a bead of icing around the top edge. Fill center with your favorite raspberry preserves. Place second cake round on top. Ice the cake with the remainder of the icing. Cake tastes best at room temperature. You can make this cake a day ahead and refrigerate. Let it sit at room temperature 1-2 hours before eating.



WINNER!
Best Cake

Almond Coconut Date Cake by Meghan McNamara

Ingredients

- 1 yellow cake mix
- 1 t coconut extract
- 1 container Cool Whip
- 1 pkg. pitted dates (chopped)
- 1 cup sliced almonds (toasted)
- 1 1/3 cup evaporated milk
- 1 1/3 cup sugar
- 4 slightly beaten egg yolks
- 1/2 cup butter
- 1 t vanilla extract
- 1 pkg. shaved coconut (toasted)

Bake the yellow cake as directed adding coconut extract. Prepare the filling by combining dates, almonds, evap. milk, sugar, egg yolks, butter, and vanilla extract in a saucepan. Cook over medium heat until thickened.

Split the cake layers and spread the filling on each layer.

Frost the entire cake with Cool Whip and top with toasted coconut.

WINNER!

*Community
Choice*



WINNER!

Best Pie

Chocolate-Hazelnut Tart with Caramel and Sea Salt by Caroline Moon

Prep Time: 15 min
Cook Time: 1 hr 0 min
Serves: 10-12 servings

Tart Shell

1 cup all-purpose flour
2 tablespoons granulated sugar
1/4 teaspoon kosher salt
1 stick very cold unsalted butter, diced
2 tablespoons ice water

Place the flour, sugar, and salt in the bowl of a food processor fitted with a steel blade. Pulse a few times to combine.

Add the butter and pulse 12 to 15 times, or until the butter is the size of peas. With the motor running, add the ice water all at once through the feed tube. Keep hitting the pulse button to combine, but stop the machine just before the dough becomes a solid mass.

Turn the dough onto a well-floured board and form into a disk. Wrap with plastic and refrigerate for at least 1 hour.

Roll out and line tart pan.

Filling

1/3 cup sugar, scant
4 teaspoons all-purpose flour
2 eggs, beaten
1 cup toasted, peeled, and chopped hazelnuts
2/3 cup bittersweet chocolate chips, chopped
2/3 cup corn syrup, scant
4 teaspoons butter, melted
1/2 teaspoon vanilla extract
1/8 teaspoon salt
1 tart shell, see recipe below or use refrigerated pie dough
Caramel sundae topping
Coarse sea salt

Preheat the oven to 325 degrees. In a large bowl, mix together the sugar and the flour. Add the eggs, hazelnuts, chocolate chips, corn syrup, butter, vanilla, and salt. Stir well. Pour the mixture into the pie crust. Bake for 1 hour.

Cool the tart for at least 30 minutes, drizzle with caramel sauce and sprinkle with sea salt.



Cranberry Almond Bars by Dorothy Brown

1 cup butter (2 sticks of butter)
1/2 cup granulated sugar
3/4 cup brown sugar
2 cups flour
2 cups rolled oats
1/2 t baking soda
1/4 t salt
1 t almond extract
1/2 cup almonds

1 - 12 ounce package cranberries
2/3 cup light corn syrup
3/4 cup water

Heat oven to 350 degrees. Grease 9 x 13 inch pan.

Beat together granulated sugar, brown sugar, and butter until fluffy.

Stir together flour, oats, baking soda, salt, half of the almonds, chopped fine, and almond extract. Add this mixture to the beaten butter/sugars until it is the consistency of coarse crumbs. Reserve 1 1/2 cup for topping.

Press remaining mixture into bottom of pan and bake for 15 minutes.

Meanwhile combine cranberries, water, and corn syrup in a medium pan and bring to boil. Reduce heat and continue to cook for 10 minutes.

Spread cranberry mixture over the hot baked layer. Sprinkle reserved mixture over the top and the remaining almonds.

Return to oven and bake for another 15 minutes. Cool completely and cut into bars.



Ginger Snap Crusted Pumpkin Pie with Candied Pecans by Dorothy Brown

Crust

2 cups ginger snap cookies (crushed fine)

¼ cups sugar

½ cups. of melted butter

Combine above ingredients and press into 9 in. pie plate. Heat oven to 350 degrees.

Pumpkin Pie Filling

1 – 15 oz. can pure pumpkin (not the mix)

1 - 12 oz. can of evaporated milk

¾ cups sugar

3 eggs

2 t pumpkin pie spice

Blend ingredients together until smooth. Pour into pie crust.

Topping

¼ cup. of butter

½ cup pecans

¼ cup brown sugar

Melt butter in pan, add pecans. Heat till warm and then add brown sugar. Cook over low heat for 5 minutes or until the sugar starts to caramelize and stick to the spoon. Bake for 50 minutes or until the center is set.



Mortal Sins by Lisa Kirkland

Ingredients

2 cups peanut butter
1 stick butter
1 package crushed graham crackers
3 cups confectioners sugar

Topping

2 c chocolate chips
1 stick butter

Melt together 2 cups peanut butter and 1 stick of butter. Mix together with one package graham crackers crushed and 3 cups confectioners sugar. Pat and smooth inot a 9X13 pan. Melt together 2 cups chocolate chips and 1 stick of butter slowly. Pour topping over warm base. let cool and cut into bars.



Peppermint Snowballs by Debbie Edgerton

Yield: 4 dozen

Ingredients

1 cup butter or margarine, softened
 1/2 cup confectioners' sugar
 1 teaspoon vanilla extract
 2 1/2 cups all-purpose flour
 2 tablespoons cream cheese, softened
 1 tablespoon milk
 1/2 cup confectioners' sugar
 2 tablespoons finely crushed peppermint candy or candy canes
 1 drop red food coloring
 1/4 cup confectioners' sugar
 6 tablespoons finely crushed peppermint candy or candy canes

Directions

In a mixing bowl, cream butter and sugar; add vanilla. Stir in flour; knead until well mixed. Reserve 1/2 cup of dough; shape remaining dough into 1-inch balls.

For filling, combine cream cheese and milk in a small bowl. Stir in sugar, candy and food coloring; mix well. Make a deep well in the center of each ball; fill with 1/4 teaspoon filling. Use reserved

dough to cover filling. Reshape if necessary into smooth balls. Place on ungreased baking sheets. Bake at 350 degrees F. for 12-14 minutes.

Combine topping ingredients; roll cookies in mixture while still warm. Cool on wire racks.



Cranberry Date Bars by Debbie Edgerton

Yield: 3 dozen

Ingredients

1 package (12 ounces) fresh or frozen cranberries, thawed
1 package (8 ounces) chopped dates
2 tablespoons water
1 teaspoon vanilla extract
2 cups all-purpose flour
2 cups old-fashioned oats
1-1/2 cups packed brown sugar
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon pumpkin pie spice
1 cup butter, melted

Glaze

2 cups confectioners' sugar
2 to 3 tablespoons orange juice
1/2 teaspoon vanilla extract

Directions

In a covered saucepan over low heat, simmer cranberries, dates

and water for 15 minutes, stirring occasionally until the cranberries have popped. Remove from the heat; stir in vanilla and set aside.

In a large bowl, combine the flour, oats, brown sugar, baking soda and salt. Stir in butter until well blended. Pat half into an ungreased 13-in. x 9-in. baking pan. Bake at 350° for 8 minutes.

Spoon cranberry mixture over crust. Sprinkle with remaining oat mixture. Pat gently. Bake at 350° for 25-30 minutes or until browned. Cool. Combine glaze ingredients; drizzle over bars.



Empanadas Fiesta Jalisco by Dalila Barragan

2lb snow cap manteca (lard)

70 oz. flour

8 t sugar

4 t salt

2 c water (cold)

Put flour in bowl, put lard, sugar and salt, mix with fingers. When fully combined, add water. Divide equally and flatten. Fill with jam. Crimp edges and bake at 300 for 20 to 30 minutes.



Praline Pumpkin Cheesecake Pie by Charlie Epp

Serves 8

Ingredients

1 9 inch deep dish pie crust
 Praline Pecans
 3/4 cup chopped pecans
 2 T melted butter
 1T brown sugar

Filling

1 8oz package of cream cheese, softened
 1 1/3 cups sugar, divided
 1/2 t vanilla extract
 1 egg
 1 1/4 cups canned pure pumpkin
 1 c half and half
 1 T flour
 2 eggs slightly beaten
 2 teaspoons pumpkin pie spice
 1/4 t ground cloves
 1/2 t finely grated orange rind
 1/4 t salt
 1 t cinnamon
 grated nutmeg

To prepare pecans, place pecans, butter and brown sugar in a non-stick skillet. Cook over medium heat until fragrant, about 5 minutes. Remove from heat and scrape onto aluminum foil to cool.

Preheat oven to 350.

Combine cream cheese, 1/3 cup sugar and vanilla, mixing until well blended. Blend in one egg. Pour in one 9-inch deep dish pie crust.

To prepare filling, combine pumpkin, half and half, flour, remaining sugar, 2 beaten eggs, pumpkin pie spice, cloves, orange rind, salt and cinnamon. Carefully pour pumpkin mixture in a spiral pattern over cream cheese mixture. (pumpkin mixture will sink to the bottom.) Bake 1 hour or until almost set in middle. Let cool. Sprinkle Praline Pecans over the top pie. Dust with ground nutmeg.



Bolitas De Nuez by Lila Barragan

Ingredients

2 c flour
1 c butter
1/2 c powdered sugar
1 c pecans
1 t vanilla
1/4 t salt

Mix the butter with the sugar and vanilla. Add flour and salt and then pecans. Make a little ball and put it in the oven at 350 for 15 minutes. Sprinkle with powdered sugar when they are finished baking.



Chocolate & Fresh Raspberry Christmas Cake by Cara Iacovetto

This cake is so elegant, but so simple to make and it tastes amazing! Your guests will truly be wowed by this dessert. And they don't have to know that you didn't spend all day making it!

Cake

1 Fudge Cake Mix + ingredients to make cake according to directions on box

1 tsp. Almond Extract

1 cup good quality Raspberry jam

Chocolate Ganache Icing

2 $\frac{3}{4}$ cups good quality chocolate chips

2 cups heavy whipping cream

Garnish

Fresh Raspberries

Mint

Preheat oven to 350 degrees. Thoroughly grease 2- 8 inch cake pans and line bottom with parchment paper. Make cake according to directions on the box with the addition of adding the almond extract to your batter. Divide equally between pans and bake according to the directions. Cool cakes on baking rack for 10 minutes and then gently remove from pans to then cool completely on the wire rack. When completely cooled, cut cakes

in half horizontally with a serrated knife.

Put your 1st layer of cake down on a wire baking rack. Spread the 1st layer with $\frac{1}{3}$ cup of raspberry jam. Add your 2nd layer of cake and spread with $\frac{1}{3}$ cup of raspberry jam. Add your 3rd cake layer and spread with $\frac{1}{3}$ cup of jam. Finally, add your 4th cake layer to the top.

To make the Chocolate Ganache, melt together the chocolate chips and heavy whipping cream over a double boiler.

To ice your cake with the Chocolate Ganache, place your cake on a wire rack over a cookie sheet. Gently pour your ganache over the cake starting in the middle of the cake and slowly working your way to the sides circling the top of your cake. Allow the ganache to pour over the sides of the cake. When the ganache stops dripping from the cake, gently move the cake to a cake stand. Decorate with fresh raspberries and mint.

*Notes:

If you don't have a double boiler you can use a bowl sitting over a saucepan of simmering water. Just make sure the water doesn't touch the bottom of the bowl. It is also helpful to use an 8" cake circle board under your cake for stability which helps in the transfer from the wire rack to your cake stand after icing.



Festive Cranberry Jello Pie by Cara Iacovetto

Graham Cracker Crust

- 1 ½ cups graham cracker crumbs
- 2 Tbsp. sugar
- ½ tsp. cinnamon
- ¼ cup melted butter

Cream Cheese Layer

- 4 oz. cream cheese, softened
- 1 cup frozen whipped topping, thawed
- 3 Tbsp. powdered sugar

Cranberry Jello

- 1 ½ cups water
- 2 cups fresh or frozen cranberries
- 1 cup sugar
- 1 ½ small packages of raspberry jello
- 1 small can crushed pineapple, drained
- 1 apple, cored and chopped
- ½ cup pecans, chopped

Sour Cream Layer

- 1 ½ cups sour cream
- 2 cups mini marshmallows

Garnish with Cranberries & Fresh Mint

Mix together ingredients for the graham cracker crust in a food processor. Press into a 9" pie plate. Bake for 20 minutes @ 350 degrees. Cool on a wire rack.

Mix together cream cheese, whipped topping and powdered sugar with a mixer. Spread in the bottom of your cooled graham cracker crust.

To make cranberry jello, mix water, cranberries and sugar in a saucepan. Simmer for 10 minutes and then remove from heat and add jello. Allow to cool for a few minutes. Add pineapple, apple and pecans. Pour into a bowl and chill for 2 hours until soft-set. Then add cranberry jello mixture to the top of your cream cheese layer. Chill until firm. Mix together your sour cream and mini marshmallow and add to the top of your pie. Garnish with cranberries and fresh mint.

*This is an easy recipe, but may take a little time because of the chilling. You can cut out 1 step by using a purchased graham cracker crust. This pie is delicious and well worth the wait!



Apple Pie by Diane Panetta

If you are using a 9" pie crust shell

3/4 c sugar
 1/4 c all purpose flour (if using self-rising flour, omit salt)
 1/2 tsp nutmeg
 1/2 tsp cinnamon
 dash salt
 6 c thinly sliced, peeled McIntosh, or Honeycrisp apples (may want to use less sugar depending on sweetness of apples)

If using a 10" crust

1c sugar
 1/3 all purpose flour (if using self-rising flour, omit salt)
 1 tsp nutmeg
 1 tsp cinnamon
 dash salt
 8 c thinly sliced, peeled McIntosh, or Honeycrisp apples (less sugar depending on sweetness of apples)

Crumb topping

1 c all purpose flour
 1/2 c firm butter, or margarine (out in room temp for at least 1/2 hr)
 1/2 c packed brown sugar

Mix until crumbly.

Use hands for mixing and then cover pie with topping, careful to get it evenly covered. Before putting it in the oven, mold strip of aluminum foil around the edge of the pie crust to avoid burning. Bake at 425, or 400 (if your oven runs hot) for about 45 minutes, or until you see pie bubbling and the topping is golden brown. If you feel the top is browning too quickly, cover it loosely with foil when it starts to get golden brown. Cool and enjoy!!



Aunt Hazel's Ginger Snap Cookies by Rae Rouse

Ingredients

Cream 3/4 c shortening, 1 c brown sugar, 4 c molasses and 1 egg until fluffy. Sift together 2 1/4 c flour, 2 t soda, 1/2 t salt, 1 t ground ginger, 1 t ground cinnamon, and 1/2 t ground cloves.

Stir into molasses mixture. Form into small balls. Roll in granulated sugar. Place 2" apart on greased cookie sheet. Bake at 375 for 12 minutes.



Grandma's Old Fashioned Sugar Cookies by Rae Rouse

Ingredients

4c flour
 1t baking powder
 1/2 t paking soda
 1/2 t salt
 2t nutmeg
 1c butter
 1 1/2 c sugar
 1 egg
 1/2 c sourcream
 1t vanilla
 grated rind of 1 orange

Sift dry ingredients together and set aside. At medium speed beat butter, sugar and egg until light and fluffy, low speed add sour cream and vanilla til smooth. Gradually add flour mixture, beat till well combined. Form into a ball. Wrap in wax paper, refrigerate several hours or overnight. Roll out on floured surface 1/4" thick. Cut out with cookie cutters. Bake at 375 10-12 minutes.



Choke Cherry Baklava by Sharon Zinker

Ingredients

1 package phyllo dough
 1 cup pistachios
 1 cup walnuts
 1 cup almonds
 2 T sugar
 1 t each clove, nutmeg, and cinnamon
 ½ t cardamom
 ½ t vanilla beans, scraped
 arils of one pomegranate
 1 stick unsalted butter
 ¼ cup canola oil

Syrup

2 cup sugar
 1 ½ cup choke cherry juice
 1 lemon, sliced thin
 2 T honey

(some brands of phyllo will fit exactly, some are twice as big as the pan. Fold the big ones in half, using only three sheets) Sprinkle with ½ cup of the nut mixture and ¼ cup of the pomegranate. Continue this procedure 5 more times, and then top with six layers of the buttered phyllo sheets. Reserve ½ cup of the pomegranate. Score the top of the baklava into 2" diamonds. Bake the baklava at 350 for ½ hour, then reduce heat to 300 and bake 45 minutes longer until golden brown on top.

Meanwhile, make the syrup. Combine the sugar, choke cherry juice and the sliced lemon in medium sized heavy bottom pot. Heat until the sugar dissolves. Attached a candy thermometer to side of pot and cook syrup until it reaches 220. Remove lemon and stir in honey.

When baklava is baked and still hot, pour the warm syrup evenly over the top. Let cool completely and finish cutting through. Sprinkle with reserved pomegranate arils.

Toast the nuts and chop them fine. Stir in the 2T sugar, the spices, and the vanilla bean seeds. Melt the butter and stir in the oil.

Brush the butter mixture into a 9x13" pan. Working quickly, brush one sheet of phyllo with the butter, and top with another. Repeat 4 times until you have six sheets of buttered phyllo. Place in the pan.



Caramel Cheesecake by Lisa Kamieniecki

Preheat oven to 350

Grease spring form pan and line bottom of pan with parchment paper. Wrap three layers of foil around the outside of the pan.

Crust

1 ½ Cups ground ginger snaps

6 T. melted butter

1/8 C. sugar

1/8 C. Brown sugar (packed)

Line bottom and up about 1 inch of pan with crumb mixture. Bake in oven for about 15 minutes until crust starts to brown slightly.

Remove from oven to cool.

Cake

4 8oz. packages cream cheese softened

½ Cup sugar

½ Cup brown sugar

5 eggs (at room temperature)

2 T. Vanilla

Blend ingredients. Pour into pan. Place large pan filled with about 2-3 inches of boiling water in oven. Place spring form pan in pan with water. Bake for about 1 hour 10 min. Before removing from oven:

Mix

1 pint sour cream

¼ C. sugar

2 T. vanilla

Pour onto of cake and bake 5 minutes. Remove cake from oven. Refrigerate overnight.

Two to six hours prior to serving, make caramel topping.

1 ½ C. Sugar

¼ C. water

1 C. Heavy whipping cream

1 T. Vanilla

Put sugar and water in heavy pan. Stir till dissolved over medium heat. Cook for about 5 min. to 250 degrees. Remove from heat. Slowly add cream and vanilla stirring consistently. Return to cooking over medium heat until mixture reaches 225 degrees, stirring consistently (about 8 min.). Mixture will still be pourable. Cool slightly then spoon over top just to edge. Refrigerate at least 2 hours.



Santa Fe Truffle by Melissa VanArsdale

Ingredients

8oz semi sweet chocolate (about 1 1/2 cups)
 3/4 cup heavy whipping cream
 2 tbs butter
 1/4 cup kahlua
 1/4 cup chili powder
 1/2 cup unsweetened cocoa powder

Place semi sweet chocolate in steel bowl

In sauce pan heat heavy whipping cream, butter, chili powder over medium heat. Bring to bowl and pour over semi sweet chocolate in steel bowl. Pour kahlua into bowl. Do not mix, let stand for 5 minutes. Then whisk slowly to mix. Cover bowl and place into refrigerator over night.

Next day: pour cocoa powder onto a plate. Using steel spoon, scoop out

chocolate. Form small bite size balls. Place a few balls onto plate and roll around in the cocoa. Place truffles onto wax sheet covered cookie sheet.

Place into freezer. After truffles chill, make a small indentation on top (this area will hold extra sprinkled chili powder): sprinkle chili powder over truffles for decoration and taste.

Indulge!



Spicy Kisses by Kristi Lear Lore Marvin

Ingredients

1 1/2 sticks 3/4 cup butter softened
 1 cup packed brown sugar
 2 t baking soda
 1 t ground cinnamon and ginger
 1/2 t ground cloves
 1/4 cup light molasses
 1 large egg
 2 3/4 c all purpose flour
 3/4 cup sugar
 56 Candy Cane Kisses unwrapped

Beat butter, brown sugar, baking soda, cinnamon, ginger and cloves in a large bowl with mixer on medium speed until well blended and paler in color. Beat in molasses and egg (the mixture will look curdled).

Reduce speed to low and gradually beat in flour just until blended. Cover and refrigerate 1 hour or until firm enough to handle.

Heat oven to 350 degrees. Have baking sheets ready.

Put sugar in a small bowl. Roll tablespoons dough into 1 1/4 inch balls, roll in sugar to coat. Place 1 1/2 inches apart on ungreased baking sheets.

Bake 10 to 12 minutes until tops crack but cookies are still soft to touch.

Place baking sheet on a wire rack. Immediately press a candy cane kiss in center of each cookie. Transfer cookies from baking sheet to rack to cool completely.



Simple Carrot Cake with Cream Cheese Frosting by Nicole LeCuyer

Carrot Cake

2 1/2 cups flour
 1 1/4 t baking powder
 1 t baking powder
 1 t baking soda
 1 1/2 t ground cinnamon
 1 t ground nutmeg
 1/4 t ground cloves
 1/2 t salt
 1 lb 6 to 7 medium carrots
 1 1/2 cups sugar
 1/2 brown sugar
 4 large eggs
 1 1/2 cups vegetable oil

350 degree oven. Spray 13 by 9 inch baking pan with cooking spray. Line bottom of pan with parchment. Wisk together flour, baking powder, baking soda, cinnamon, nutmeg, cloves, and salt in large bowl. Set aside.

In food processor fitted with large shredding disk, shred carrots to 3 cups. Wipe out food processor workbowl and fit with metal blade. Process granulated and brown sugars and eggs until frothy and combined, about 20 seconds. With machine running, add oil through feed tube in steady stream. Process until mixture is light

in color and well emulsified, about 20 seconds longer. Scrape mixture into medium bowl. Stir in carrots and dry ingredients until incorporated and no streaks of flour remain. Pour into prepared pan and bake until toothpick or skewer inserted into center of cake comes out clean, 35 to 40 minutes, rotating pan halfway through baking time. cool cake to room temperature in pan on wire rack about 2 hours.

Cream cheese frosting

6 oz cream cheese softened
 10 T butter
 softened
 2 T sour cream
 1 t vanilla
 2 C confectioners sugar

When cake is cool, process cream cheese, butter, sour cream and vanilla in clean food processor workbowl until combined, about 5 seconds, scraping down bowl with rubber spatula as needed. Add confectioners sugar and process until smooth, about 10 seconds.

Run paring knife around edge of cake. Loosen from pan. Invert cake onto wire rack, peel off parchment, then invert again onto serving platter. Using icing spatula spread frosting evenly over cake.



White Chocolate Lavender Cheesecake by Monica Verploeg

Crust

1 1/2 cups graham cracker crumbs
 1/2 cup melted butter
 3 T sugar
 1 1/2 lbs cream cheese, softened
 4 eggs
 1 1/2 t dried lavender
 1 T grated orange peel
 3/4 cup sugar
 1 t vanilla
 2 T orange liqueur
 4 oz white chocolate melted

Glaze

1/4 c heavy cream
 Garnish: edible flowers, lavender or white chocolate curls

Preheat oven to 350
 For crust and combine all ingredients into small bowl. Mix with fork and press into 9 in springform pan. Bake 10 minutes. Cool completely. Reduce oven temperature to 300.

Filling

Beat cream cheese with sugar. Add eggs one at a time. Beat in melted chocolate. Vanilla, lavender, orange peel and liquor. Spoon into crust. Bake at 300 for 1 hour and 20 minutes cool completely. Cover and refrigerate 8 hours or overnight.

Garnish with edible flowers or lavender.



Coconut Lavender Macaroons by Monica Verploeg

Ingredients

2 egg whites
1 T sugar
1 t vanilla
3 cups sweetened shredded dried coconut
1 1/2 tsp dried lavender
3/4 cup sweetened condensed milk

Garnish melted chocolate, edible flowers

Preheat oven 250. Line 2 baking sheets with parchment paper. Beat the egg whites until they hold soft peaks. Add sugar and vanilla and continue baking until stiff peaks form. Add sugar and vanilla and continue beating until soft peaks form. Set aside in a large bowl. Stir together 3 cups coconut and lavender with the condensed milk. Fold in the egg white mixture. Drop by teaspoons onto prepared baking sheets. Bake 25-30 minutes or until golden. Transfer the baking sheets to wire racks and let cookies cool completely on the pans. Garnish cookies by dipping in melted chocolate and placing flower petals on top before chocolate hardens.



Death by Chocolate by George Morris

Ingredients

4 eggs
1 c sour cream
1/2 c water
1/2 c oil

Beat above ingredients together in a large bowl until thoroughly mixed

Add

1 chocolate cake mix, 1 small box instant chocolate pudding mix beat until smooth stir in 1-12 oz package of semisweet chocolate chips. Pour into bundt pan and bake at 350 degrees for 1 hour when cool, sift powdered sugar on top.



LA's Cherry Pie Surprise by Laura Anderson

Crust

1 1/2 cup flour
 2 t sugar
 1/2 t salt
 1/2 cup chilled unsalted butter cut into 1/4 inch cubes
 2 T ice water

Whisk, flour, sugar and salt in medium bowl to blend. Add butter and rub in with finger tips until mixture resembles coarse meal. Add two tablespoons of water and stir with fork until evenly moistened, adding more water by teaspoonfuls if mixture is dry. Gather dough into a ball, flatten and chill at least one hour. Soften dough slightly before rolling out into 8 inch pie tin.

Filling

4 cups cherries (from our favorite cherry tree)
 1 cups raspberries
 3/4 cups sugar
 1 T lemon juice
 3 cornstarch

Gently toss cherries, raspberries with sugar, add remaining ingredients and cook over low heat until boiling, pour into prepared pie crust.

Streusel Topping

3/4 cups flour
 1/2 cup sugar
 1 t chopped crystallized ginger
 2 t grated orange peel
 1/4 t salt
 1 t whole milk
 1 cup sliced almonds

Blend flour, sugar, ginger, orange peel and salt in a bowl, cut in butter until coarse crumbs form. Blend in milk and add almonds, gently press onto pie filling and bake at 375 degrees for 40 minutes. Transfer pie to rack and cool completely.



LA's Cherry Chocolate Chip Cookies by Laura Anderson

Ingredients

1 cup dried cherries
1/3 cup Cherry Liquor
2 Tablespoons Water
1 1/2 cups flour
1/2 t salt
1/4 t baking soda
1/2 cup sugar
1/2 cup brown sugar
2 large eggs
2 t vanilla
1/4 t almond extract
1 1/4 c white chocolate chips
1/2 cup chopped nuts

Add flour mixture then stir in cherries, chocolate chips & nuts. Scoop tablespoons of dough onto cookie sheets, bake until edges are light golden about 13 minutes. Transfer to a rack and cool. Makes about 30 cookies.

Pre-heat oven to 375, line baking sheets with parchment paper

Bring cherries, cherry liqueur & water to boil in small saucepan, remove from heat and soak for 15 minutes. Drain cherries and pat dry.

Mix flour, salt and baking soda in medium bowl, beat butter & sugars, until creamy, add eggs, both extracts and beat to blend.



Caramel Shortbread Squares by Nancy Mucklow

Ingredients

2/3 cup butter, softened
 1/4 cup white sugar
 1 1/4 cups all purpose flour
 1/2 cup butter
 1/2 cup packed light brown sugar
 2 T light corn syrup
 1/2 cup sweetened condensed milk
 1 1/4 cups milk chocolate chips

Preheat oven at 350 degrees

In a medium bowl mix together 2/3 cup butter, white sugar, and flour until evenly crumbly. Press into a 9 inch square baking pan. Bake for 20 minutes.

In a 2 quart saucepan, combine 1/2 cup butter, brown sugar, corn syrup, and sweetened condensed milk. Bring to a boil. Continue to boil for 5 minutes. Remove from heat and beat vigorously with a wooden spoon for about 3 minutes. Pour over baked crust (warm or cool). Cool until it begins to firm.

Place chocolate in a microwave-safe bowl. Heat for 1 minute, then stir and continue to heat and stir at 20 second intervals until chocolate is melted and smooth. Pour chocolate over the caramel layer and spread evenly to cover completely. Chill. Cut into 1 inch squares. These need to be small because they are so rich.



Rollo Pretzels by Nancy Mucklow

Ingredients

50 small pretzels
50 pieces of rolo candy
50 whole pecans

Place pretzel pieces on a baking sheet. Top with one Rollo candy.
Place in a warm oven 250 to just let the candy melt on top and
hold it in place. Remove from oven and place on top. Let cool and
harden.



Forgotten Cookies by Laura Sankey

Ingredients

2 egg whites
3/4 cup sugar
1/2 cup chopped nuts
1/2 cup dried cranberries
1/2 cup chocolate chips

Preheat oven to 350 degrees. Beat egg whites until stiff, but not dry. Beat sugar in gradually. Fold in remaining ingredients. Drop from a teaspoon on foil lined cookie sheets. Turn off oven before putting cookies in. Leave in oven overnight (Do not open oven door until morning).



Peanut Butter and Jelly Cookies by Tayla Kemry

Ingredients

1 1/4 cup sugar
1 stick butter
1 egg
1 teaspoon vanilla
1 1/2 cups flour
1/2 cups cocoa powder
3/4 teaspoon salt
1/4 teaspoon baking powder

Beat sugar and butter until fluffy then beat in egg and vanilla. Whisk flour, cocoa powder, salt and baking powder. Stir into the butter mixture. Then chill for 30 minutes. Make 12 balls and press indentation with finger. Place peanut butter and jelly in the indentation. Bake for 13 to 15 minutes at 325 degrees.



Chocolate Coconut Almond Cookies by Valerie Tuthill

Topping

1 1/4 cups coconut
3/4 cups caramel syrup
3/4 cup chopped almonds

Cookies

1 1/4 cups sugar
1 stick butter
1 egg
1 teaspoon vanilla
1 1/2 cups flour
1/2 cup cocoa powder
3/4 teaspoon salt
1/4 teaspoon baking powder

Mix dry ingredients together in a bowl. Then mix wet ingredients together. Combined dry and wet together and chill. Mix together topping ingredients. Roll cookies into 12 balls. Slightly press down and make a indentation with finger. Place topping in the indentation. Bake at 325 degrees for 12 to 15 minutes.



Pumpkin Cookies by Heather Kiniston

Topping

- 1/4 cup sugar
- 1/2 cup pumpkin
- 1/4 cup cream cheese
- 1 teaspoon cinnamon
- 1/2 teaspoon vanilla
- 1/4 cup brown sugar
- 1/4 teaspoon allspice
- 1/2 teaspoon nutmeg
- 1/4 cup pecan finely chopped

Mix the topping ingredients together and chill. In a large mixing bowl combine the graham crackers, sugar, flour, salt, baking powder, and cinnamon. In a small bowl combine butter, vanilla, and egg. Then combined the two bowls together. Roll into 12 balls and evenly space on cookie sheet. Slightly press cookies down and make a indentation with a teaspoon. Place 1 teaspoon of topping in the indentation. Bake at 325 degrees for 10 to 15 minutes

Cookies

- 1/2 cup graham cracker crumbs
- 1 1/4 cups sugar
- 1 stick butter
- 1 egg
- 1/2 tablespoon vanilla
- 1 1/2 cups flour
- 3/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1/2 tablespoon cinnamon



Sinfully Rich Fudgy Brownies by Colwyn Morgan

Brownies

4 ounces unsweetened chocolate
1/2 pound butter (2 sticks)
4 eggs
2 cups sugar
1 tablespoon vanilla extract
1/4 teaspoon salt
1 cup flour

Frosting

4 ounces unsweetened chocolate
1/2 pound butter (2 sticks)
2 eggs
1 tablespoon vanilla extract
1 (1 pound) package confectioner's sugar (3 3/4 cups)
4 cups miniature marshmallows



Vannila Bean Scones by Wyatt Gray

Ingredients

3 cups unbleached flour
 1 T baking powder
 1/2 t salt
 1/3 cup sugar
 1 stick butter
 2 eggs
 1/4 cup milk
 1/4 cup half and half
 1 t vanilla extract
 1 vanilla bean, split and scraped
 For the topping:

2 T milk
 A little bit of vanilla bean
 2 t granulated sugar

Preheat the oven to 425 degrees. In a large mixing bowl, mix together the flour, baking powder, salt, and sugar. Cut the butter into tablespoon-sized pieces and incorporate it into the dry ingredients. In another large bowl, whisk together the eggs, milk, half and half, vanilla extract, and vanilla bean. Whisk the dry ingredients into the wet ingredients. Turn the dough out on to a floured surface and knead to combine. Separate the dough into halves. Shape each

half of the dough into a circle and then cut each half into four wedges. Pull the wedges apart just a bit and then brush with the milk and vanilla extract mixture. Sprinkle with the granulated sugar. Place the pan of scones in the freezer, uncovered, for about 30 minutes. Then, remove the scones from the freezer and put them right in the oven. Bake for 15-20 minutes or until golden brown. When the scones are done, remove them to a wire rack to cool.



Almond and Lemon Biscotti Dipped in White Chocolate by Kevin Lotz

Ingredients

2 cups all-purpose flour
 3/4 cup cornmeal
 1 1/2 teaspoons baking powder
 1 teaspoon salt
 1 cup sugar
 3 large eggs
 3 tablespoons grated lemon zest (from about 3 to 4 lemons)
 3/4 cup coarsely chopped whole almonds
 18 ounces white chocolate chips

Directions

Preheat the oven to 325 degrees F.

Line a large baking sheet with parchment paper. In a large bowl, whisk together the flour, cornmeal, baking powder, and salt.

In another large bowl, beat the sugar and eggs with an electric mixture until pale yellow, about 3 minutes. Mix in the lemon zest and then the flour, and beat until just blended. (The dough will be sticky). Stir in the almonds. Let the dough rest for 5 minutes.

Divide the dough evenly into 2 equal mounds and place on the prepared baking sheet. With moist hands, space the dough evenly apart and form into 2 (9 by-3-inch) logs. Bake for 35 minutes until lightly browned. Cool for 5 minutes. Using a serrated knife, cut the logs crosswise into 3/4-inch-thick diagonal slices. Arrange the biscotti cut side down on the same baking sheet. Bake until the cookies are pale golden, about 25 minutes. Let cool completely.

Place the chocolate chips in a medium bowl. Place the bowl over a pan of simmering water, making sure the bottom of the pan does not touch the water. Stir until the chocolate is melted and smooth. Dip the end of each biscotti in the chocolate. Transfer the dipped biscotti to a wire rack, set over a baking sheet, until the chocolate has hardened. Store in an airtight container.



Jesus's Birthday Cake by Alie Alexander

Ingredients

This is a yummy and easy dish, great when you have company...
the best part is you can make it the night before!

- 1 package frozen dinner rolls (Rhodes)
- 1 cup chopped pecans
- 1 stick butter or margarine, melted
- 3/4 cup brown sugar
- 1 small pkg. butterscotch pudding (Not Instant)

Night before you are ready to serve the rolls, grease bundt or tube pan. Evenly sprinkle pecans on bottom of pan. Arrange frozen rolls on top of pecans so that rolls are just barely touching. In saucepan melt butter, add pudding and brown sugar - stir until smooth. Carefully bring this mixture to a boil. Pour mixture over frozen rolls, making sure each roll is covered with mixture. Cover with a piece of waxed paper and allow to set out (Do Not Refrigerate) all night. The next morning, bake at 350 until nice and brown, 15-20 minutes.

Quickly invert onto serving plate.



Pumpkin Pecan Cheesecake Meredith Herndon

Crust

1 ½ cups graham cracker crumbs

½ cup sugar

10 Tbl melted butter

Mix the sugar & crumbs and then add melted butter. Press firmly into 9 inch round spring-form cake pan. The mixture should be ¼ inch thick.

Streusel Topping

1 cup pecans chopped fine in blender & ½ cup whole pecans reserved for garnish

½ cup brown sugar

½ cup all purpose flour

½ cup sugar

½ cup cold butter cut in ¼ inch squares

1 tsp ground cinnamon

Combine all Streusel ingredients into a crumb topping by mixing together with your hands and then refrigerate until the filling below is mixed together.

Cheesecake Filling

3 lbs cream cheese

1 cup sugar

1 tsp vanilla

4 eggs

1 cup sour cream

1 ½ cups Libby's canned pumpkin pie filling In a mixer bowl beat the cream cheese and sugar, then add eggs and vanilla and mix well for 3 minutes scraping down the sides of the bowl 3 times. In another bowl place the pumpkin pie filling, and fold in 1/3 of the cream cheese/egg mixture from the first bowl, mix well then add this mixture to the remaining cream cheese/ egg mixture and mix well. Stir in sour cream.

Fill the 9 inch pan ¾ of the way full with the Cheesecake filling mix. Sprinkle the Streusel topping on lightly and add the ½ cup of pecans reserved for garnish in a circle around the top of the cake. Bake at 350 degrees for ½ hour then lower temperature to 325 degrees for ½ hour more, if toothpick inserted in center comes out clean turn oven off and remove after 15 minutes more, (note: if toothpick is sticky, bake for another 10 minutes, then turn off oven, and wait 15 minutes to remove it.) Let sit at room temperature for 15 minutes then cool in refrigerator overnight. Serve and enjoy.



Mt. Hood Pear Pie by Erin Torello

Ingredients

9 in- uncooked pie dough
 7-8 fresh cored and peeled pear halves(could use canned)
 1/4 cup lemon juice
 1/4 cup melted butter
 1 cup sugar
 1/4 cup + 1 tbl flour
 3 eggs
 1 tsp Vanilla
 1/8 tsp salt
 mace- to sprinkle(important)

Preheat 350 oven Place dough in 9 inch pie plate, place pears large end to outside in a circle in pie plate.
 Place one pear in center, looks nice if you fan the pear on top.
 Brush pears with lemon juice. In a mixing bowl combine butter, sugar, flour, eggs, vanilla and salt. Mix well. Pour mixture over pears. Sprinkle top with Mace. Bake for 45-50 minutes or until firm and golden. May be easily increased, a very forgiving recipe.



Stained Glass Windows Angela Kimmes

Ingredients

1 6 oz. package semi sweet chocolate chips
 2 Tbls. butter
 1 egg, beaten
 3 cups multi-colored mini marshmallows
 1 cup chopped walnuts (optional)
 Confectioner's Sugar

Melt chocolate and butter over low heat. Remove from heat. Add beaten egg, mix well. Mix marshmallows and nuts (if using) in a large bowl. Pour chocolate over marshmallow and nuts, mix well. Divide mixture in half. On waxed paper sprinkled with confectioner's sugar, shape each half into a roll approximately 8 inches long. Chill several hours. Slice to serve. Makes two rolls.



Snowy Field by Annabelle Stone

Ingredients

- 2 c powdered sugar
- 1 regular size Hershey bar
- 1 mini Hershey bar
- 1 chocolate chip
- 1t honey
- 1 toothpick
- 1 mini marshmallow

Make a snowy field with sugar. Make queen from chocolate bar. Add chocolate chip as her crown. Use toothpick to stand up marshmallow flag. Smile.



Chocolate Candy Cane Cake Angela Kimmes

Ingredients

1 pkg. Chocolate cake mix
 1 4 oz. pkg. Instant Chocolate pudding
 4 eggs
 1 8 oz. container sour cream
 1/2 cup vegetable oil
 1/2 cup water
 4 squares semi-sweet baking chocolate, chopped 18 small candy canes, coarsely crushed 8 oz. whipped cream
 HEAT oven to 350°F.

BEAT first 6 ingredients in large bowl with mixer until well blended. Stir in chopped chocolate and 2 Tbsp. crushed candy. Pour into 2 (9-inch) round pans sprayed with cooking spray.

BAKE 35 to 40 min. or until toothpick inserted in centers comes out clean. Cool in pans 10 min. Loosen cakes from sides of pans;

invert onto wire racks. Carefully remove pans. Cool cakes completely.

FILL and frost cakes with whipped cream. Sprinkle with remaining crushed candy just before serving. Keep refrigerated.



Holiday Pound Cake by Ruth Abate

Ingredients

8 ounce package cream cheese, softened
1 cup butter, softened
1 ½ cup sugar
1 ½ teaspoon vanilla
4 eggs
2 ¼ cups flour
2 ½ teaspoons baking powder
4 ounces green candy cherries
4 ounces red candy cherries
1 cup walnuts

Grease and flour a tube or Bundt pan. Preheat oven to 350 degrees.

Blend cream cheese, butter, sugar, and vanilla in mixer bowl. Add eggs and mix well. Add 2 cups of flour with baking powder. Batter will be thick.

Combine the remaining ¼ cup of flour with the cherries and walnuts, and fold into batter.

Bake for 1 hour until inserted toothpick comes out clean. Cool for 10-15 minutes and remove from pan. Cool on wire rack.

Mix 1 ½ cups of confectioner's sugar with 2 tablespoons milk for glaze. Glaze cake when cool and garnish with cherries and nuts.



The House of Chocolate by Christopher Stone

Ingredients

- 2 c powdered sugar
- 1 large Ghirardelli 60% chocolate bar
- 3 regular size Hershey bars
- 1 mini Hershey bar
- 1 toothpick
- 12 mini marshmallows

Sprinkle powder sugar like snow on plate. Build house from chocolate bars. Add "solar panels" on roof. Use toothpick to stand up marshmallows. Clean up mess so your mom will be happy.



Italian Biscotti by Ruth Abate

Ingredients

- 1 pound butter, softened
- 4 cups sugar
- 8 eggs
- 1 tablespoon baking powder
- 2 teaspoons vanilla
- 4 tablespoons anise seeds
- 6 ounces almonds, chopped
- 8 cups all-purpose flour
- 1 bag dried cranberries
- 1 cup pistachio nuts, shelled

Preheat oven to 350 degrees. Mix butter, sugar, eggs, baking powder, vanilla, anise seed and almonds until well blended. Stir in flour gradually. When smooth, stir in dried cranberries and pistachios. The dough will be sticky but not difficult to handle. Divide dough into 4 equal parts. Shape each section into a loaf about 15 inches long and 4 inches wide. Bake loaves for about 45 minutes on a baking sheet with sides. (If dough begins to spread and become too flat during baking, reshape with a spatula.) Remove loaves from oven, and allow them to cool. When cool, cut each loaf into 1-inch slices. Place slices back on baking sheet and bake for 10 to 15 minutes, until golden. Makes about 6 dozen large cookies.



Gram's Candy Cane Icebox Cake by Laura Sankey

Ingredients

¼ teaspoon vanilla extract

¾ teaspoon peppermint extract

3 to 4 tablespoons sugar, or to taste

2 cups heavy cream, chilled

Red food coloring

9-ounce package Nabisco Famous Chocolate Wafers

Crushed candy canes for garnish

In large bowl, combine the vanilla, peppermint, sugar (if desired)

and cream. Using an electric mixer on medium speed, beat

until stiff peaks form. In a separate bowl, place approx 1/3 of

the whipped cream and add red food coloring to desired col-

or. Spread about 1/2 tablespoon whipped cream on each wafer,

alternating between white and red. Reserve 1/3 of white whipped cream for frosting.

Place the cream-topped wafers next to one another, alternating between red and white, on a serving platter, standing them on their edge like a row of dominoes, to make a 14-inch log. Use the remaining whipped cream to frost the top and sides of the cookie log. Refrigerate for at least 4 to 6 hours or up to overnight. To

serve, sprinkle crushed peppermint candy canes over top. Using a knife, cut the cake on the diagonal (at a 45-degree angle) into slices. (The cake slices easily when a warm knife is used; run a knife under hot water then quickly dry it with a clean towel.) Serve immediately.



Rum Pecan Pie by Ruth Abate

Ingredients

3 large eggs
 2/3 cup sugar
 1 cup dark corn syrup
 1/4 cup melted butter
 1/4 cup dark rum
 1 teaspoon vanilla
 1 cup chopped pecans
 9-inch pie shell (see recipe below)
 20 pecans

Preheat oven to 375 degrees. In large mixer bowl, combine first 6 ingredients; beat for 3 or 4 minutes. Fold in chopped pecans; pour into unbaked pie shell. Place whole pecans on pie. Bake 45 minutes. Cool on wire rack. Garnish with whipped cream if desired.

Pie Crust

2 1/2 cups unbleached all-purpose flour
 1 teaspoon table salt
 2 tablespoons sugar
 12 tablespoons (1 1/2 sticks) cold unsalted butter, cut into 1/4 inch slices
 1/2 cup chilled solid vegetable shortening, cut into 4 pieces

1/4 cup vodka, cold
 1/4 cup cold water

Process 1 1/2 cup flour, salt, and sugar in food processor until combined, about two 1-second pulses. Add butter and shortening and process until homogeneous dough just starts to collect in uneven clumps, about 15 seconds (dough will resemble cottage cheese curds and there should be no uncoated flour). Scrape bowl with rubber spatula and redistribute dough evenly around processor blade.

Add remaining cup flour and pulse until mixture is evenly distributed around bowl and mass of dough has been broken up, 4 to 6 quick pulses. Empty mixture into medium bowl.

Sprinkle vodka and water over mixture. With rubber spatula, use folding motion to mix, pressing down on dough until dough is slightly tacky and sticks together. Divide dough into 2 even balls and flatten each into 4-inch disk. Wrap each in plastic wrap and refrigerate at least 45 minutes or up to 2 days.

Roll out dough for pies as needed.



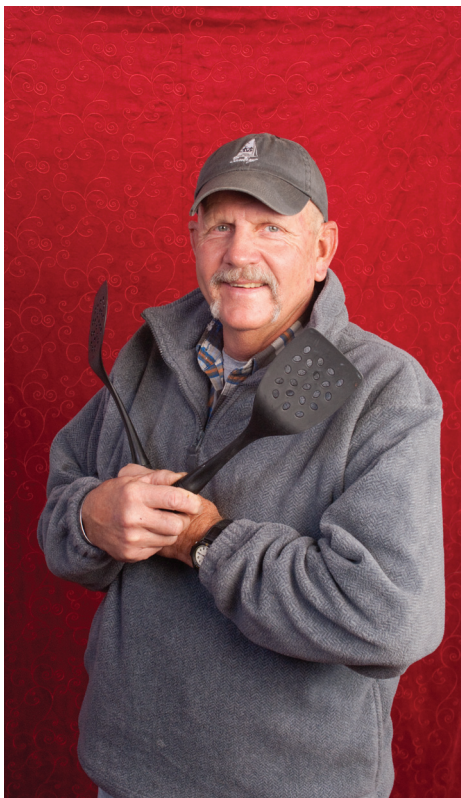
Summer's Tropical Carrot Cake by Summer Walker

2 cups all-purpose flour
 2 teaspoons baking soda
 1 teaspoon baking powder
 1 teaspoon salt
 2 teaspoons ground cinnamon
 1 3/4 cups white sugar
 1/2 cup vegetable oil
 3/4 cups applesauce
 3 eggs
 1 teaspoon vanilla extract
 1 1/2 cups shredded carrots
 1/2 cup chopped apples, peeled and finely chopped
 1 cup flaked coconut
 1 cup chopped walnuts
 1 (8 ounce) can crushed pineapple, drained

Frosting

1 (8 ounce) package cream cheese
 1/4 cup butter, softened
 2 cups confectioners' sugar
 1 teaspoon vanilla extract

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2, 9 inch round pans. Mix flour, baking soda, baking powder, salt and cinnamon. Make a well in the center and add sugar, oil, applesauce, eggs and vanilla. Mix until smooth. Stir in carrots, apples, coconut, walnuts and pineapple. Divide batter and pour into 2 x 9 inch round pans. Bake at 350 degrees for about 25 minutes. Allow to cool. To make the frosting: Cream the butter, vanilla and cream cheese until smooth. Add the confectioners sugar and beat until creamy.



Cherry Walnut Brownies by Charlie Epp

Brownie Ingredients: (Makes ½ sheet pan)

6 large eggs
 3 cups butter
 2 teaspoons almond extract
 2 teaspoons pure vanilla extract
 1 ½ sticks butter
 1 ½ sticks margarine
 6 oz. unsweetened chocolate
 2 ¼ cups flour
 1 ½ teaspoons baking powder
 1 teaspoon salt
 3 cups chopped walnuts
 ½ can cherry pie filling – pureed slightly

Combine eggs, sugar, extracts together. Combine butter margarine, chocolate in double boiler to melt. Combine dry ingredients in a mixing bowl then add wet and ingredients and mix well. Add

chopped walnuts to batter. Transfer batter to greased ½ sheet pan. Mix in pureed cherries and swirl around in the batter. Bake at 350°F for 35-40 minutes.

Frosting:

1lb powdered sugar
 ½ stick margarine melted
 2oz. cocoa powder
 2 teaspoons pure vanilla
 2 teaspoons almond extract
 3 teaspoons cherry flavor extract
 Warm water

Combine ingredients, add water slowly to get the right consistency. Frost cooled brownies and sprinkle with chopped walnuts. Grab a big cold glass of milk and enjoy!



Chocolate Chip Coffee Cake by Artaya Jackson

Ingredients

1 cup butter
 1 pkg cream cheese
 1 1/2 cup sugar
 2 eggs
 1 t vanilla
 2 cups flour
 1 t baking powder
 1/2 t baking soda
 1/4 t salt
 1/4 cup milk
 1 cup semisweet chocolate chips
 1/4 cup chopped pecans or walnuts
 1 t cinnamon

In mixing bowl: combine; butter, cream cheese, 1-1/4 cups sugar. Beat in eggs and vanilla. Combine; flour, baking powder, baking soda, salt; add to creamed mixture alternately with milk. Stir in chocolate chips. Pour in 9" pan. Combine pecans, cinnamon and remaining sugar, sprinkle over batter. Bake: 350 degrees, for 50-55 min.



Grandma's Angel by Marina Landis

Ingredients

- 1 cup butter
- 2 cups white sugar
- 4 eggs
- 2 1/2 cups self-rising flour
- 1 cup milk
- 1 tablespoon vanilla extract

Preheat oven to 350 degrees. Grease and flour two 8 inch pans. In a mixing bowl, cream together the butter and sugar. Beat in the eggs, one at a time. Combine the milk and vanilla; add alternately to the creamed mixture with the flour, Mix only as much as necessary. Bake for 15 to 20 minutes in the preheated oven. Let cakes cool before removing.

Filling for cake and strawberry Garnish

- 10 large fresh strawberries
- 1 cup milk
- 1 (1 ounce) vanilla pudding mix
- 2 cups whipped topping
- 1/4 teaspoon almond extract

Wash 8 strawberries and dice. In a bowl, whisk milk and pudding mix for 2 minutes. Fold in whipping topping and almond extract. Mix in diced strawberries, let sit for 10 minutes

White chocolate icing

- 2 cups heavy whipping cream
- 2 cups white chocolate chips
- 3 to 3 1/2 cups confectioners' sugar

In medium sauce pan, bring cream to a simmer and remove from heat. Stir in chips until melted. Place pan in bowl of ice water, stirring until cooled. Whisk in sugar until smooth and thick.



Sarah's Sweet Tarts by Sarah Seguin

Ingredients

1 cup crumbled vanilla wafer cookies 1/2 cup plus 1 tablespoon
 plus 1 teaspoon sugar
 4 tablespoons unsalted butter, melted
 1 pound soft cream cheese
 8 oz. white chocolate, melted
 1/2 teaspoon pure vanilla extract
 2 eggs
 1/2 cup sour cream
 1/2 cup raspberry jam
 pkg. fresh raspberries for decoration

Preheat oven to 350 degrees. Line standard muffin tins with paper liners. Mix cookies and 1 tablespoon plus 1 teaspoon sugar in a bowl. Stir in butter. Press 1 tablespoon of mixture in bottom of each cup. Bake until set, about 7 minutes. Let cool in tins on wire racks. Reduce oven temperature to 275 degrees. Beat cream cheese and white chocolate with a mixer on medium speed until smooth. Add remaining 1/2 cup sugar, then vanilla. With mixer running, add eggs slowly, scraping down side of bowl. Add sour cream and salt. Pour batter into muffin cups, filling almost to the tops. Bake until sides are set but centers are wobbly, about 20 minutes. Let cool in tins on wire racks, add a tsp of jam and one raspberry to each cheesecake.



Turtle Cream Puffs by Julie Whitecotton

Position a rack in the lower third of the oven. Preheat the oven to 400

Ingredients

1/2 cup water
1/2 cup whole milk
1 stick unsalted butter cut into small pieces
1/2 t salt

Bring mixture to a boil over medium heat. Add 1 cup all purpose flour all at once and stir vigorously with a wooden spoon until the mixture pulls away from the sides of the pan. Continue to cook and stir the mixture for about 1 minute, to eliminate excess moisture. Transfer to a bowl and let cook for 5 minutes, stirring occasionally. Beat in 1 at a time on low speed with a mixer: 4 eggs. Make sure the paste is smooth before adding the next egg. Beat the dough until it is smooth and shiny. Scoop the paste into a pastry bag fitted with a 1/2 inch plain tip. Shape the paste into 24 puffs on baking sheet. Bake for 15 min then reduce the heat to 350 and continue to bake until golden brown and firm to the touch 10 to 15 min. Turn off the oven. Poke the bottom of each, turn upside down on the baking sheet and let dry in the oven for 10 minutes. Remove to a rack and let cook to room temperature. Fill pastry bag with chocolate pudding fill the puffs.

Chocolate pudding

1 1/2 C. sugar
3 heaping T. cocoa
4 egg yolks
2 T. butter
1 1/2 t. vanilla extract
3 heaping T. flour
3 C. evaporated milk

Combine sugar, flour, and cocoa in sauce pan. Add milk, blend well then

add slightly beaten egg yolks. Cook over low heat until mixture thickens. Remove from heat. Stir in vanilla and butter. Cool

After filling each puff dip top in caramel then add toasted pecans on top.

Caramel

1/4 cup butter
1/2 cup brown sugar
1/4 cup. whipping cream

Melt butter in saucepan, add brown sugar stir continuously until sugar melts. Add cream cook about 3 minutes. Cool slightly.



Caramel Apple Cake by Julie Whitecotton

Ingredients

1/4 C. butter softened
 2 1/3 C. sugar
 3 eggs
 1 1/2 t. vanilla extract
 3 C. all purpose flour
 1 t. baking soda
 1 C. buttermilk
 1 can apple pie filling

Caramel topping

1/4 C. butter
 1/2 C. brown sugar
 1/2 C. whipping cream

In a large bowl, cream butter (reserve 1/4 cup for later) and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour and baking soda; add

to creamed mixture alternately with buttermilk, beating well after each addition. (batter will be thick) Pour into greased and floured 10 inch spring form pan. Place can of apple pie filling on top of batter. Pushing the apples even into the batter. Cut 1/4 cup of butter in cubes and place evenly on top of apples. Bake at 375 for 50-60 minutes. For topping: melt butter over medium fire, add brown sugar continuously stirring until sugar is melted, add cream. Cook about 3 minutes...while hot pour evenly on hot cake and down the sides. Let cool then remove from the pan.



Marshmallow Owls by Candice & Greta Martin

Ingredients

Marshmallows, dipped in Chocolate, & Garnished with Candy! Simple Treat for little people!



Yu'le Whoopies by Maura Karow

20 large or 40 mini whoopie pies

Ingredients

1/3 c apple sauce
 3 tbsp vegetable oil
 1 c brown sugar
 1 egg
 1 c milk
 1 1/2 tsp vanilla
 2 c flour
 2/3 c cocoa
 1 tsp baking soda
 1 tsp baking powder
 1/2 tsp salt
 1/2 c ground pecans
 1/2 c ground chocolate chips

Preheat oven to 350. Mix apple sauce through vanilla & set aside. Then mix dry ingredients flour-ground chocolate. Add both mixes together. Place dollops of batter on lightly greased cookie sheets & bake for 10 minutes, let sit for 10 minutes then transfer to a cooling rack.

Filling

1 c butter
 2 c powdered sugar
 7 oz marshmallow creme
 1 1/2 tsp vanilla
 1/2 tsp peppermint extract

Beat butter until light & airy, add sugar, marshmallow, vanilla & peppermint. Once buns are cooled place large spoonful of filling in between two buns, roll sideways in 1 c crushed peppermint hard candies so the creme filling is decorated with crushed mint.



Cala's Caramel S'mores Bars by Cala McCollum

Ingredients

Graham cracker crust:

2 sticks butter, melted

2 packs cinnamon graham crackers, crushed

½ cup of sugar

Mix butter, graham crackers and sugar and pat into the bottom of a greased 13x9 pan. Bake at 350 for 10 minutes.

Cookie Filling

2 sticks butter, softened

1 & ½ cups of sugar

1 tsp. vanilla

2 eggs

2 & ½ cups of flour

½ tsp. baking powder

1 bag chocolate chips or M&M's

½ bag miniature marshmallows

Combine butter and sugar and beat until smooth. Add eggs and vanilla, beat until smooth. Add flour and baking powder, mixing thoroughly. Mix in chocolate chips or M&M's and marshmallows. Spread over baked graham cracker crust and bake at 350 for 20-25 minutes, until toothpick

comes out clean.

Caramel and chocolate topping

20-30 caramels

½ bag chocolate chips

Milk

Put caramels and chocolate chips in separate microwaveable bowls. Microwave for 30 seconds at a time, stirring after each time until all are melted. Add milk as necessary for thinner caramel or chocolate. Drizzle over cookies. Cut, serve and enjoy!



Pumpkin Chocolate Cookies by Artaya Jackson

Ingredients

2 1/2 cups - flour
1 t baking soda
1 t baking powder
1 1/2 t cinnamon
1 t nutmeg
1/2 t salt
1 1/2 cup sugar
1 stick butter
2 cups pumpkin
1 egg
2 t vanilla

Mixing: Combine in medium bowl; flour, baking soda, baking powder, cinnamon, nutmeg, salt Combine in large bowl; sugar, butter, pumpkin, egg, vanilla (add dry mixture to large bowl) Baking: 350 degrees, for 15-18 min.



Raisin Pecan Oatmeal Cookies by Krysta MacGray

Ingredients

- 1 1/2 cups pecans
- 2 sticks unsalted butter, at room temperature
- 1 cup dark brown sugar, lightly packed
- 1 cup granulated sugar
- 2 large eggs, at room temperature
- 2 teaspoons pure vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon kosher salt
- 3 cups old-fashioned oatmeal
- 1 1/2 cups raisins
- 1/2 cup shredded coconut

Preheat oven to 350 degrees.

Place the pecans on a sheet pan and bake for 5 minutes, until crisp. Set aside to cool. Chop very coarsely. In the bowl of an

electric mixer fitted with the paddle attachment, beat the butter, brown sugar, and granulated sugar together on medium-high speed until light and fluffy. With the mixer on low, add the eggs, one at a time, and the vanilla. Sift the flour, baking soda, cinnamon, and salt together into a medium bowl. With the mixer on low, slowly add the dry ingredients to the butter mixture. Add the oats, raisins, coconut and pecans and mix just until combined.

Using a small ice-cream scoop or a tablespoon, drop 2-inch mounds of dough onto sheet pans lined with parchment paper. Flatten slightly with a damp hand. Bake for 12 to 15 minutes, until lightly browned. Transfer the cookies to a baking rack and cool completely. *For chewier cookies, allow them to cool on the pan. For larger cookies, drop 3-inch mounds and bake for 20 minutes.



PMS Brownies by Sandy Wells

Ingredients

- 1 Box Devils food chocolate cake mix
- 1 Large box instant chocolate pudding mix
- 2 Cups Chocolate Milk
- 1 Bag Chocolate Chips
- Chocolate frosting and sprinkles (optional)

Mix by hand the chocolate cake mix, pudding mix and milk. Batter will be thick. Fold in chocolate chips. Bake as directed on the cake mix box. You can also top with chocolate frosting and chocolate sprinkles.



Kolachky by Sandy Wells

Ingredients

4 Cups Flour
1 Cup Sugar
3 Eggs
4 Sticks Butter or Margarine
1 Can Solo Filling

Cream butter. Add eggs, sugar then flour. Roll into dough logs, wrap and refrigerate overnight. Slice and top with solo filling. Bake at 375 for 10-15 minutes.



Oatmeal Spice Cake with Cinnamon-Honey Buttercream by Krysta MacGray

Ingredients

2 cups old fashioned rolled oats
 3 cups boiling water
 2 2/3 cups all-purpose flour
 2 teaspoons baking soda
 2 teaspoons ground cinnamon
 1 teaspoon freshly grated nutmeg
 1 teaspoon salt
 2 sticks unsalted butter
 2 cups sugar
 2 cups packed light brown sugar
 4 large eggs
 2 teaspoons vanilla

Preheat the oven to 350 degrees

Combine the water and oatmeal and let stand for a least 20 minutes. Have all remaining ingredients at room temperature. Grease and flour 3, 9-inch round cake pans and set aside. In a bowl of an electric mixer fitted with the paddle attachment, beat butter, sugar and brown sugar on high speed until lightened in color and texture, 4 to 6 minutes. Beat in the eggs and vanilla until thoroughly incorporated. With the mixer on low speed, beat in the oat mixture, then the flour mixture. Scrape the batter into the pans and spread evenly. Bake until a toothpick inserted in the center comes out clean, about 30-40 minutes. let cool for 20 minutes in the pans, then remove to cool completely on wire racks.

Coconut, Pecan Filling

Stir together until smooth:

1/2 cup packed light brown sugar
 3 tablespoons heavy cream
 3 tablespoons unsalted butter, melted
 1/2 teaspoon vanilla
 1/8 teaspoon salt
 1/2 cup shredded coconut
 1/2 cup chopped pecans

Stir together until combined. Set aside until ready to fill the cake.

Honey-Cinnamon Buttercream

3 cups powdered sugar
 3 sticks butter
 3 tablespoons honey
 1/2 teaspoon cinnamon

With an electric mixer on medium speed, beat all ingredients until smooth. Use immediately, or refrigerate up to 5 days in an airtight container; before using, bring to room temperature and beat until smooth.

To assemble the cake: Cut the tops of the cake off to create even layers. Fill the first two layers with the coconut pecan filling, then frost the sides and top with the cinnamon-honey buttercream. Garnish with turbinado sugar, cinnamon and nuts.



Microwave Peanut Brittle by Karen Dierkes

Ingredients

1 cup sugar

1/2 cup light corn syrup

Mix and cook 3 1/2 minutes on 100% power

Add:

1 cup raw peanuts

1/4 teaspoon salt

Stir and cook 3 1/2 minutes on 100% power

Add:

1/2 tablespoon margarine

1 teaspoon vanilla

Blend and cook 1 1/2 minutes on 100% power

Add:

1 teaspoon baking soda

Stir and pour onto greased cookie sheet Cool and break into desired pieces.



Cranberry Squares by Diane Panetta

Ingredients

2 cup whole cranberries
1/2 cup sugar
1/2 cup chopped nuts

Mix the above together and spread in a greased 13"x 9" pan.

In a bowl:

1 1/2 cup melted and cooled butter
2 cup sugar
4 beaten eggs
2 cup flour
1 t vanilla

Beat together the 5 ingredients above and pour over cranberries. Bake for 1 hr at 325.
Cool and enjoy!



Soft Ginger Snap Cookies by Karen Dierkes

Makes 8 dozen

Ingredients

2 eggs
1 1/2 cups stick margarine
2 cups granulated sugar
12 tablespoons or 3/4 cup molasses
2 teaspoons salt
2 teaspoons cinnamon
2 teaspoons ginger
4 teaspoons baking soda
5 cups flour

Beat eggs and add the shortening, sugar and molasses. Set aside. Sift together the salt, flour, cinnamon, ginger and baking soda. Add the sifted mixture to the egg mixture and combine together. Roll the mixture into small balls. Roll the balls in granulated sugar. Place balls on a cookie sheet and bake 6 or 7 minutes in 350 degree oven. Makes 8 dozen.